



# AUSTRALIAN INSTITUTE OF TECHNICAL TRAINING

## SIT50422 Diploma of Hospitality Management Hospitality

CRICOS Course 112934M



### Course Description

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

#### Possible job titles include:

- banquet or function manager
- bar manager
- café manager
- chef de cuisine
- chef pâtissier
- club manager
- executive housekeeper
- front office manager
- gaming manager
- kitchen manager
- motel manager
- restaurant manager
- sous chef
- unit manager catering operations

### Qualification

Students successfully completing the course will receive the Nationally Recognised qualification; SIT50422 Diploma of Hospitality Management.

### Course Duration

This course is offered full time over 2 years or 104 weeks including holidays on a full time basis.

### Scheduled Contact Hours

20 hours per week.

### Tuition Fee

\$24,000

*Fees and Charges are subject to change with prior notice.  
OSHC Fee and Material Fee.*

*Please refer to AITT Website ([www.aitt.edu.au](http://www.aitt.edu.au)) for itemised list of other costs including OSHC Fee and Course Material Fee (as applicable), and estimated living cost in Australia.*

### Training Location

- Level 3, 440 Elizabeth Street, Melbourne, VIC 3000  
(Classes as per scheduled timetable)

### Training Kitchen Location

- Unit 4, 578 Plummer Street Port Melbourne, VIC 3207

**Please note about Role of Agents in Recruiting Students:** Prospective students may contact Australian Institute of Technical Training (AITT) directly, or the contact may be through an Agent. In all cases the student is provided with all relevant information by AITT, and the complete enrolment process is conducted by AITT. Where an Agent is involved, the Agent's sole role is to introduce the student to AITT. The Agent has no role or responsibility in determining the student's eligibility for the relevant qualification or in advising the student on the most suitable course for the student to undertake. If you have any question regarding this, please email at: [admissions@aitt.edu.au](mailto:admissions@aitt.edu.au) immediately.

# SIT50422 Diploma of Hospitality Management

## Hospitality

CRICOS Course Code 112934M

### Entry Requirements

The Training Package does not specify any entry requirements for this qualification course.

### Age Requirements

AITT has a requirement that all students must be over 18 years of age at the commencement of course.

### Academic Requirements

To gain entry to this course, applicants should have successfully completed home country equivalent qualification to:

- Australian Year 12 or higher for entry to Diploma and Advanced Diploma level course

For further information refer to the Equivalent Qualifications on the Victorian Curriculum and Assessment Authority (VCAA) website: [Pages - Equivalent qualifications \(vcaa.vic.edu.au\)](https://www.vcaa.vic.edu.au/Pages/Equivalent-qualifications.aspx)

### English Language Requirements

All International Students applying for courses at AITT must have a minimum English Language proficiency level of one of the below:

**You should qualify in ANY ONE (1) of the following:**

- IELTS overall band of 5.5 or equivalent;
- TOEFL iBT test score band of 46 equivalent or above;
- PTE Academic band score 42 equivalent or above;
- Cambridge English Advanced (CAE) test score band of 162 equivalent or above;
- OET score band Pass equivalent or above;
- Successful completion of Senior Secondary certificate of education in Australia conducted in medium of English;
- Completion of a full time Certificate III level course or above in Australia;
- English as the first language;
- Satisfactory completion of the EAL course or ELICOS course at the appropriate level; OR
- Any other form of assessment or test that satisfies the Institution.

### Teaching Method

Teaching is conducted in the classroom as well as in the commercial training kitchen servicing customers (simulated industry environment). The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work, and supervised practical sessions.

### Assessments

Assessments comprise of written assignments, tests, projects, case studies, skills demonstration and practicals. Skills will be assessed in the the simulated industry realistic training kitchen servicing customers.

### Course Structure

#### Units of Competency

*Student must complete 28 Units including 11 core & 17 elective units listed below:*

| Code                  | Title   |
|-----------------------|---|
| <b>Core Units</b>     |   |
| • SITXCCS015          | Enhance customer service experiences                    |
| • SITXCCS016          | Develop and manage quality customer service practices   |
| • SITXCOM010          | Manage conflict   |
| • SITXFIN009          | Manage finances within a budget                         |
| • SITXFIN010          | Prepare and monitor budgets                             |
| • SITXGLC002          | Identify and manage legal risks and comply with law     |
| • SITXHRM008          | Roster staff  |
| • SITXHRM009          | Lead and manage people                                  |
| • SITXMGTO04          | Monitor work operations                                 |
| • SITXMGTO05          | Establish and conduct business relationships            |
| • SITXWHS007          | Implement and monitor work health and safety practices  |
| <b>Elective Units</b> |   |
| • SITXFSA005          | Use hygienic practices for food safety                  |
| • SITHCCC043          | Work effectively as a cook**                            |
| • SITHCCC027          | Prepare dishes using basic methods of cookery*          |
| • SITHCCC028          | Prepare appetisers and salads*                          |
| • SITHCCC029          | Prepare stocks, sauces and soups*                       |
| • SITHCCC030          | Prepare vegetable, fruit, eggs and farinaceous dishes** |
| • SITHCCC031          | Prepare vegetarian and vegan dishes**                   |
| • SITHCCC035          | Prepare poultry dishes**                                |
| • SITHCCC036          | Prepare meat dishes**                                   |
| • SITHCCC037          | Prepare seafood dishes**                                |
| • SITHCCC041          | Produce cakes, pastries and breads*                     |
| • SITHCCC042          | Prepare food to meet special dietary requirements**     |
| • SITHCCC040          | Prepare and serve cheese*                               |
| • SITXFSA006          | Participate in safe food handling practices             |
| • SITXINV007          | Purchase goods  |
| • SITHPAT016          | Produce desserts*                                       |
| • SITHKOP010          | Plan and cost recipes                                   |

(\* Prerequisite unit is SITXFSA005 Use hygienic practices for food safety)

(\*\* Prerequisite unit are SITXFSA005 Use hygienic practices for food safety + SITHCCC027 Prepare dishes using basic methods of cookery)

# www.aitt.edu.au

**Australian Institute of Technical Training Pty. Ltd.**

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